

GOOD DONE BY AMERICAN CHATELAINS IN FRANCE

Benefactions That Have Earned for Mr. and Mrs. Edward Tuck Gratitude of the People of Rueil

CLOSE to the historic chateau of Malmaison, its park running along the shaded lane which leads to the beautiful Saint Ceneuf woods where Josephine, wife of Napoleon, was wont to roam, stands Rueil, the chateau now owned by an American, Edward Tuck. Mr. and Mrs. Tuck are cited all over France as model chateaux in every sense of the word, for they have quietly assumed every responsibility that was wont to belong to the lord of the manor of old without exacting any of the tithes the former owners obtained from the people living about them.

When some years ago Mr. and Mrs. Tuck bought Rueil the people of Rueil and Malmaison sighed, for another piece of fine property had left French hands and gone into those of strangers, and there was nothing particularly friendly in their attitude toward the new proprietors or their acquaintances.

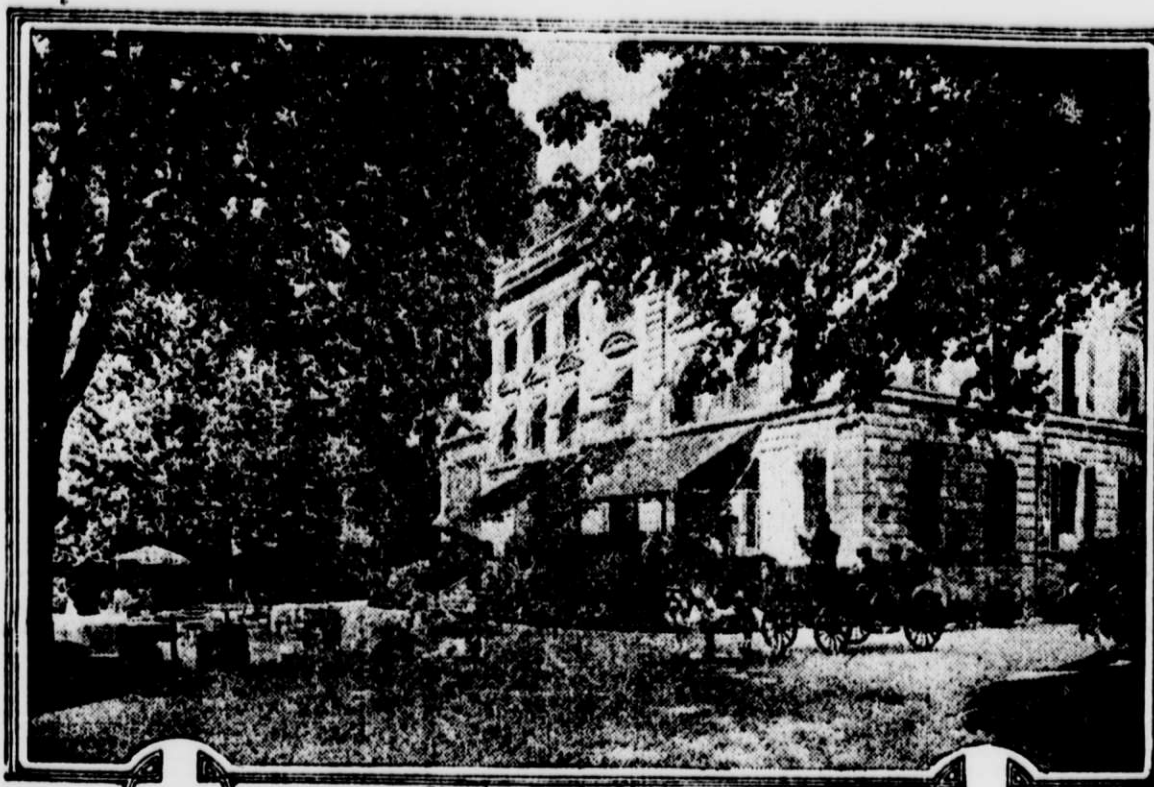
To be sure, the general attitude through-

Two years were devoted to remodeling the building and transforming it into a model hospital. Everything is free—this is the absolute rule.

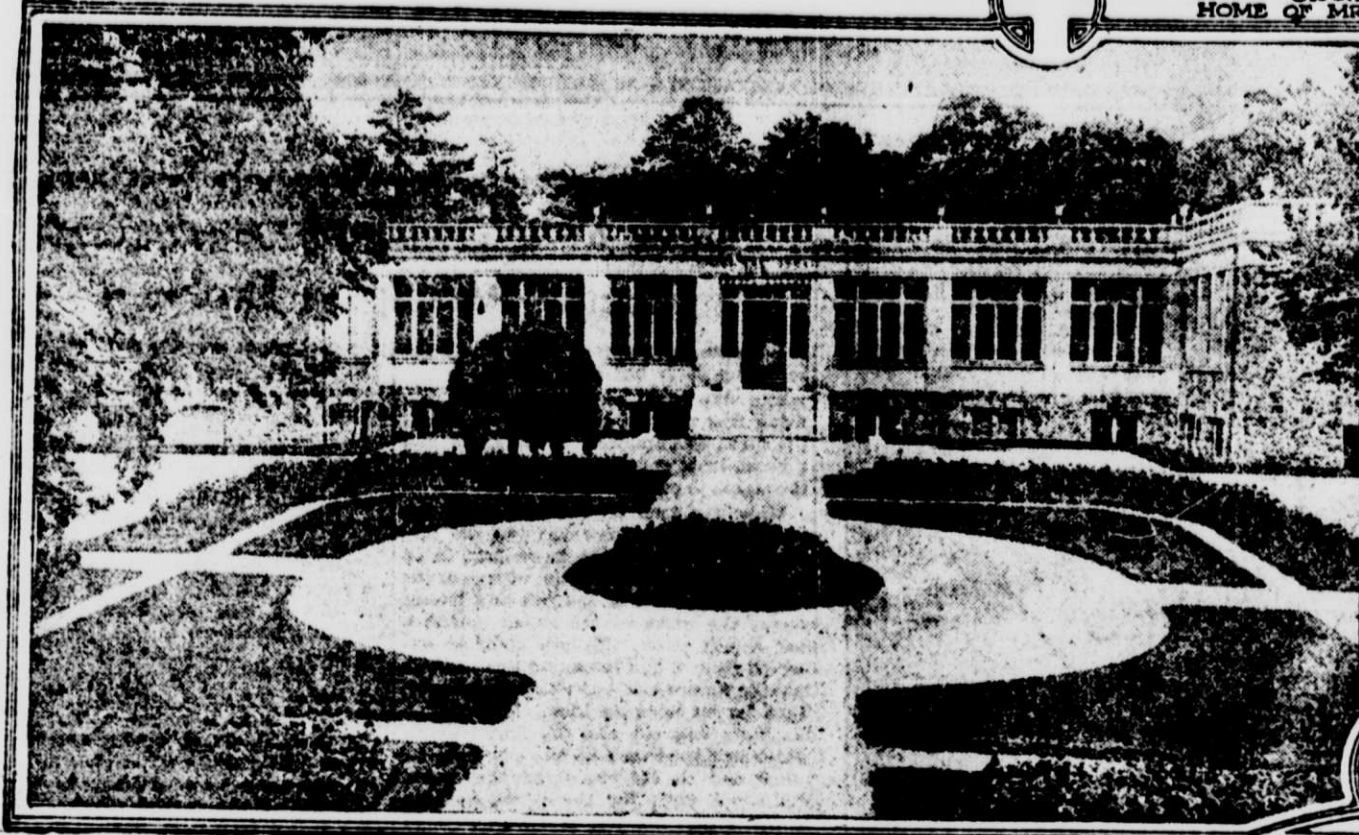
There is lodging for the director and for the nurses, each having a separate room, and there are twenty beds for the sick, ten being reserved for adults, six for children and four for cases requiring surgery.

The latter service is installed in a separate wing with a private entrance, and there are two rooms for those operated on, a sterilizing room and an operating room.

There is also a lower floor where the kitchen, directly connected with the dining room, is situated as well as the drug store, the consulting room for outside patients, the cloak room and the disinfection rooms. Everything in the way of sanitary arrangements is in up to date perfection. All angles are rounded, walls varnished and the rules concerning disinfection and sterilization so well



Chateau de Vermont
HOME OF MR. AND MRS. EDWARD TUCK



Stell Hospital.

Head Nurses House Stell Hospital

out France toward the proprietors of chateaux is, one may fairly say, unfriendly. There is none of the close feeling that exists in England among the lords of the manor and the people living about them. The memory of the Revolution still haunts the chateaux, and envy and a desire to own a part of the land belonging to his rich neighbors makes the French peasant and small bourgeois sullen, silent enemies of the proprietor of the chateau.

Even good French chateaux find the way to the hearts of the peasantry a hard one, and it is doubtful if it is ever a lasting one or a route which the smallest differences could not close. Indeed many well meaning people have ceased trying to find the road to the hearts of these about them.

There is something spontaneous in the American character, however, which pleases the French people of every class, and it was not long before the workmen called upon to improve Rueil returned to their homes with pleasant accounts of the new occupants of the chateau.

When the improvements were completed the new proprietors felt that the people around them would enjoy a popular fire and the grounds were opened to the population with music and refreshments. This was the first contact between the people living around them and the chateaux, and it must confess the result was not to the credit of the people in general, for they carried away everything in the form of refreshments they could lay their hands on, and the wine cellars were short of 3,000 bottles of champagne, so rumor said. The neighbors of the better class were thoroughly ashamed of the vandalism and are still ashamed of it and still complain on the affair, although it happened years ago.

But neither Mr. Tuck nor Mrs. Tuck ever referred to the matter and they accepted the abuse of their kindness with indulgent philosophy. The people would learn to be more discreet, and, strange to say, they did learn not only to be discreet, but also to live and respect both chateaux and no one is today more ashamed of their escapades than some of the very men who threw whole bottles of champagne over the wall of Rueil, and then poured over themselves and made away with their spoils.

Soon after establishing their home at Rueil Mr. and Mrs. Tuck found that while there were some twelve thousand inhabitants about Rueil there was neither a hospital nor a free dispensary for the sick and poor, and they decided to found one for the benefit of the town.

Stell Hospital, situated at 19 Boulevard de Malmaison, Rueil, thus came into existence, thanks to the generosity of Mr. and Mrs. Tuck, and is open to all persons suffering from acute maladies whatever the nationality or religion, of the patients, provided they are residents of Rueil.

The property bought for the hospital was known as the Clos du Chat. The beautiful park and house belonged to an eccentric proprietor whose great pet was a large Angora cat. In 1870 the bullion and shells falling about him, the old man fled from his home, leaving behind him his beloved cat. Filled with remorse he used to go every night to the place with food for his feline pet. Finally his visits ceased and the cat, unfed, afflicted with the pains of distress, attacked the shutters of a window of the house, who gnawed the walls and captured and killed the cat, which they cooked and ate at once, washed down with the best wine they could find in the old man's cellars.

This is why the property bought by the Tucks in 1880 was known as the Clos du Enclosure.

observed that microbes seem to have given up the battle and deserted Stell Hospital.

The children's quarters are separated by glass partitions so that the little ones are a ways under the nurse's eye.

As, unfortunately, death necessarily invades the hospital, although the death rate is unusually low, great care was taken to install the room for receiving relatives and friends of the dead as far away and as unobtrusively as possible so that the living sick might not be affected by the sight of grief.

Everything about the hospital shows thoughtful consideration, a desire to minister kindly to the sick and afflicted, and the whole aspect of the place is gay and attractive, a characteristic too often lacking in hospitals.

Convalescents have all liberty in the park, and a fine vegetable garden and a poultry yard are attached to the establishment.

The doctor in charge gives a free consultation at the hospital every morning at 8 o'clock and there is a surgery consultation every Sunday at 10 o'clock.

All the medicines and bandages and other necessary accessories are delivered absolutely free of charge, and when a patient is not too ill to stay at home he may be taken away from the hospital. Some idea of the benefits of the hospital may be gained from the statement that 21,903 free consultations have been given since the hospital was opened in August some ten years ago, 1,126 sick people have been taken care of in the hospital and the death rate is the lowest in France.

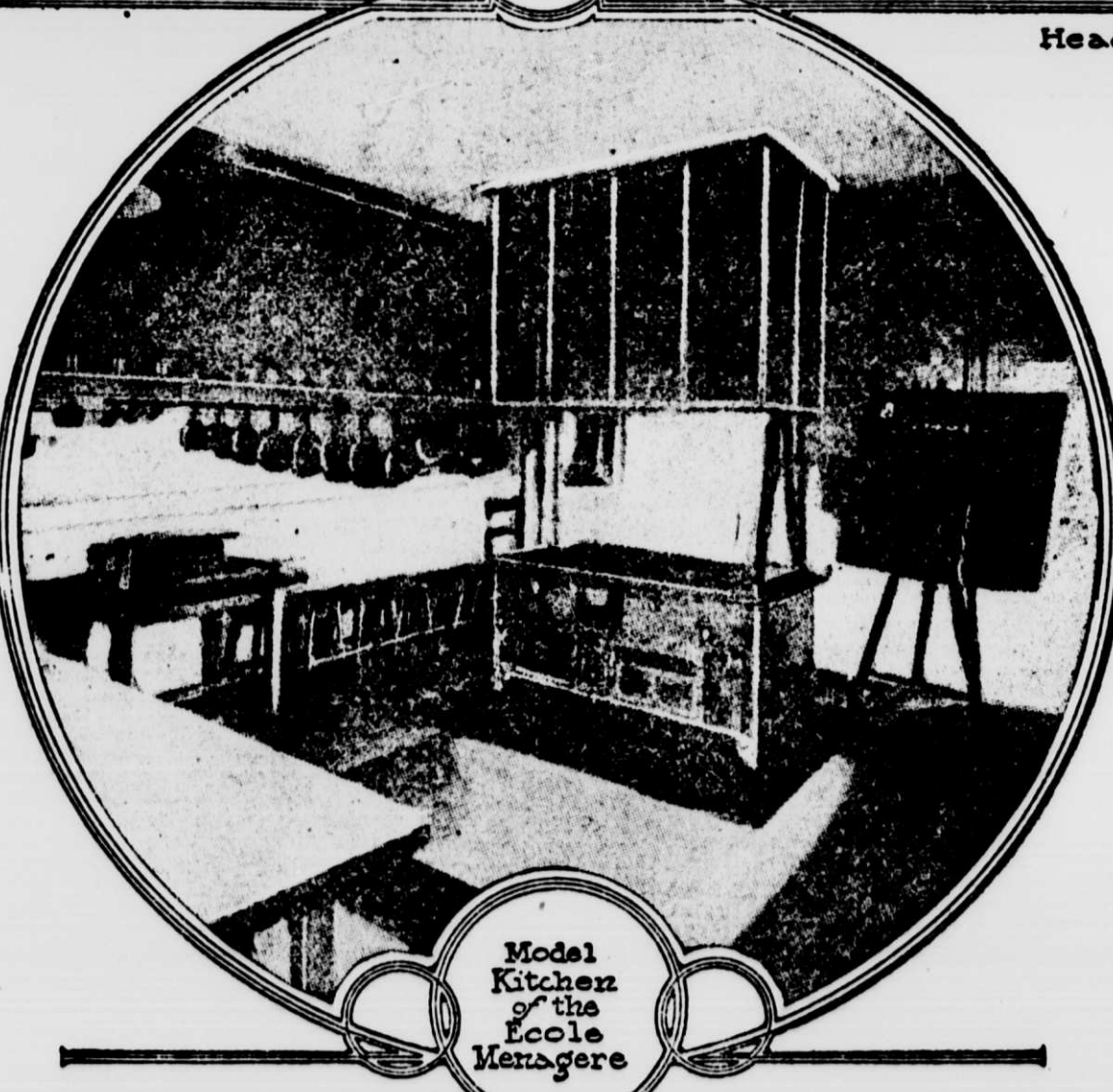
The development of the surgery department has been remarkable. In the last six years more than 250 operations have been performed, and one of the greatest if not the greatest of the surgeons of the younger school, Dr. Launay, the favorite disciple of the renowned Penan, has charge of the surgery department and personally performs the operations. In securing so eminent a master of science Mr. and Mrs. Tuck have rendered service to the entire countryside. The medical director of the establishment is Dr. Lavie, a fine French physician, who is aided by Dr. Pousard.

Exclusive of the large foundation expenses Mr. and Mrs. Tuck have spent for the general expenses of the hospital 245,062 francs, and the expenses are increasing every year owing to the fame of the hospital and the number of people who make use of its benefits. The hospital is a model one. The surveillance is more constant than in most hospitals, the food notably is unusually good, of the best quality, and the doctors are warmly sustained and admirably seconded by Mr. and Mrs. Tuck in every measure.

It is not astonishing therefore that after bestowing on the inhabitants of Rueil such a munificent gift as a free hospital Mr. and Mrs. Tuck should in turn be loved and revered by the people living about them.

Yet the hospital is now only one of Mr. and Mrs. Tuck's good works. Other needs, and these touching closely one of the most important social questions of the day, attracted Mrs. Tuck's attention, that of a modern school for housewives. To this work the American chateaux have just turned their attention and founded a housewives' school for young girls which has attracted attention all over the world.

Much of the unhappiness in married life, much misery, poverty and disease is, as every one knows, due to the ignorance of young girls who have never been trained to housework, who have no idea of cooking, none of elementary hygiene, and who jump blindly into one of the most important situations in life, wifehood and



Model
Kitchen
of the
Ecole
Menagere



Sick People's Corner in Park of the Stell Hospital.

motherhood, without the slightest preparation.

Mrs. Tuck was struck by the fact that with new systems of education girls have finally grown to ignore the homely necessary details of domestic life.

Parents sacrifice money and time on piano lessons and never think of initiating their daughters into the science of cooking, of managing a house, of washing, ironing, sewing, sweeping and dusting.

The Ecole Menagere to teach the home arts was founded at Rueil not long ago, but has already been visited by numbers of people interested in the vital economic

questions and social conditions. The school, a plain red building in charge of Mlle. Perrier, stands in an attractive garden on rue Josephine.

Everything about the place is essentially practical. There are no class distinctions observed. Girls of well to do parents as well as those belonging to the poorer classes are admitted. The sole object of the place is to teach an girls entering to be model housewives.

Such a school should be added to every educational institution in the world for girls.

How many working men, clerks and

even men of the better classes would be kept at home away from amusement places, away from temptation if they found their homes well kept and well organized, if thrift and economy and wise management reigned; if young women were scientifically taught household management and how to get the most nutritious food for the least money and how to prepare it because it is appetizing.

To get the best for the money each husband or father brings home is what all the recent perturbation owing to the rise in the price of food the efforts of the Ecole Menagere were directed toward

One of Them a Hospital, Another a School at Which Housewives of the Future Are Trained

as their ignorance in the art of cooking might wreck the family stomach.

The Tuck school is divided into several sections, the most important of which is, of course, the cooking department. There is a large model kitchen furnished with a range and all the best, simplest, cooking utensils, tables, chairs and a blackboard—for every cooking lesson is accompanied not only by a lesson on the theory of cooking but also by a demonstration of the price each meal costs.

The classes are open Sunday afternoons in order to permit girls who work during the week to take a lesson on Sunday. They are allowed to dine at the establishment on the meal they have cooked, which is a saving of a meal for the parent much appreciated by the poorer classes. The course opens Sunday afternoon at 6 o'clock. The girls listen to an explanation on the theory in cooking; then a menu is presented and explained. The choice of the dishes is a matter of discussion; all are chosen with strict regard to economy. The price of each article composing the

correcting certain fallacies in regard to food.

Little girls were taught that beans contained more nourishment than mutton chops. Enough beans to make the dish, including the butter and a little parsley, cost only 15 cents and nourished a family of six better than the six chops which cost 65 cents.

A poor workman who had six children sent his eldest daughter to the school, a bright little girl of 13. They had been having a terrible time at home trying to feed the large family on a dollar a day. The little girl learned at the Tuck school that the greatest amount of real nourishment existed in lentils which had been dried, re-soaked and cooked. The father persuaded the mother to try substituting lentils for potatoes and meat.

The family thrived on the new food and then the thrifty father went down to a wholesale house and bought a large sack of the lentils, which kept the family healthy and well all winter. So not only

menu is placed on the blackboard, and when the reasons for the choice of each dish and the way of preparing it have been explained the dinner is cooked by the girls and joyously eaten.

After dinner the time saving and labor saving method of properly washing dishes and cleaning up the kitchen is practically demonstrated, and at 7:45 o'clock the girls go home.

There are special Sunday classes. The weekly classes are like those of an ordinary school. The Monday programme is:

8:30 to 9:30—Cooking theory, explanation of the menu.
9:30 to 12—Practical lesson in cooking several dishes.
12 to 12:30—Luncheon.
12:30 to 2—Recreation.
2 to 3—Lessons in cutting out clothes and all articles for household use.

There is a course in practical hygiene and elementary medicine, after which the class is dismissed.

On Wednesday the day is most particularly reserved for little girls 12 or 13 years of age and much time is devoted to sewing and mending.

Washing is also scientifically taught, and the girls are shown the advantages of using the many labor saving devices which are slow to find favor among French people.

A short séance is weekly devoted to a course of elementary law. Girls are taught their rights, how to sign leases, the obligations of proprietors and tenants, of servants and employers, the principles of contracts, insurance and protective societies—everything women should know. Mme. Tuck has gone over the programmes carefully, and they have been revised and improved until they are now, it almost seems, perfect for every one.

French women enjoy a worldwide reputation for thrift in household management, and even, it has often been stated, can feed a family upon what an American household would throw away. Certainly Mlle. Perrier, directress of Mrs. Tuck's school, is a genius in composing cheap, tempting meals, and the following are two of her menus:

Soupe aux pois cassés et riz
Pâté de foie gras
Pâté de mouton
Pâté de veau
Pâté de lapin
Riz aux pommes au gratin

The first is composed of a soup made from dried peas and rice, a piece of veal cooked with sorrel and a kind of substantial custard. This for a family of six costs—soup, 9 cents; veal, 65 cents; custard, 20 cents; total, 95 cents.

The second menu comprises a soup made of lettuce which is first browned in flour and butter; a rabbit stew and rice cooked with apples and browned in the oven. It costs—soup, 8 cents; rabbit, 70 cents; rice, 12 cents, or a total of 90 cents for six people.

A third menu, where economy of the most rigid kind is observed:

Soupe aux fines herbes
Rizout de mouton
Pâté de veau

or soup made of parsley and milk, mutton stew and dessert, slices of stale bread dipped in a batter of milk, one egg and a little sugar and fried. This costs—soup, 7 cents; stew, including potatoes, 30 cents, and pain perdu 6 cents, or a total of 47 cents for six people and a good meal for hungry children.

The benefits of such training are being felt all over Rueil. Mothers to whom the school at first seemed a waste of time, are eagerly sending their girls and actually learning from their daughters useful things in domestic economy. During all the recent perturbation owing to the rise in the price of food the efforts of the Ecole Menagere were directed toward

are girls being prepared for future homes of their own but they are carrying precious instruction in home management into the existing homes, waking up the mothers and interesting the fathers.

Few girls know how to cut and fit clothes. In this model school cutting and fitting as well as sewing are carefully taught, and the utilization of the grown up people's garments for the children is demonstrated.

It must not be thought that only the children of the working people attend the Tuck school. Young women of good families are among the students and have special days and courses, cooking lessons, when the menu is elaborate and not confined to, as in so many cooking schools, the making of puffed paste, chicken salad and salted almonds.

For these girls ideas of household direction, of the management of servants, have been added to all the other useful branches of domestic knowledge, and they are prepared for the rôle of wife and mother with infinite pains.

It is generally accepted that Mrs. Tuck's school is the best of its kind in France and almost unique. The entire expense is borne by the Vermont chateaux, and it means not only the domestic education but a large proportion of the feeding of a number of the young feminine population of Rueil. Everything connected with the school is free.

While the hospital and the housewives school are the two most noteworthy works of Mr. and Mrs. Tuck, their charity and willingness to help every one worthy of it living around them is unlimited. They sustain the English church, contribute to all the fêtes, have restored the rose gardens at Malmaison chateau, donated many beautiful moments to the French Government, among them the bed Napoleon died on and his camping outfit, and are always watching for some occasion to beautify the Emperor's old home.

During the floods which devastated the country around them Mr. and Mrs. Tuck threw open their houses to the suffering victims, of whom sixty were housed and fed for nearly six weeks and provided with both clothes and money. In addition Mr. Tuck subscribed a large cash contribution to the city fund for flood sufferers.

It is not surprising that the testimonials of gratitude toward these remarkable chateaux are many.

The authorities of the town of Rueil have named a street for them, Avenue Tuck-Stell, and the French Government after making Mr. Tuck a Chevalier of the Legion of Honor promoted him recently to the higher grade of Officer of the Legion, and is only waiting for the occasion to make him Commander.

Among the most touching marks of gratitude sent Mr. and Mrs. Tuck was the following letter:

To Mr. and Mrs. Edward Tuck, Chateau de Vermont.

MONSIEUR ET MADAME: The undersigned inhabitants of Rueil, badly tried by the misfortune of the floods—obliged to leave their homes and having responded to the generous offer and accepted the kindly hospitality of Mr. and Mrs. Edward Tuck, feel it their duty to respectfully transmit the expression of their profound gratitude.

This testimonial was signed by sixty-one persons.

Philanthropy is practiced all over the world, generosity is not lacking; but what draws particular attention to the American chateaux at Vermont is their intelligence in the direction of their generosity, their personal guidance of two large undertakings, their careful study of conditions around them and their effort made not simply to give but to give to fill a want, and it is this sense of personal interest in their welfare that has so deeply attached the population of Rueil to their benefactors.